

GUASTI

PURE CALIFORNIA

COOKING WINES



Italian Vineyard Co.

ESTABLISHED 1885
LOS ANGELES CHICAGO NEW ORLEANS NEW YORK
GUASTI, CALIFORNIA

RECIPES

Lobster a la Newburg

- 2 Pounds Lobster
- 1/3 Cup Thin Cream
- Yolks Two Eggs
- 1/4 Cup Butter
- Few Grains Pepper
- 1/2 Cup GUASTI COOKING SHERRY

Remove lobster meat from shell and slice.
Melt butter, add lobster and cook three minutes.
Add nutmeg, pepper and GUASTI COOKING SHERRY, cook one minute, then add cream and yolks of eggs slightly beaten. Stir until thickened. Serve on toast.

CRAB AND SHRIMP may be substituted in place of lobster.

Roasts, Baked Hams, Etc.

Baste with one cup GUASTI COOKING SHERRY.

Turtle and Other Soups

Add one tablespoon GUASTI COOKING SHERRY to each bowl of soup while cooking.

Sweetbreads, Kidney Saute, Etc.

Leave out salt in seasoning and add one or two tablespoons GUASTI COOKING SHERRY for each portion while cooking.

Stews

Omit salt in seasoning and add one or two tablespoons GUASTI COOKING SHERRY to each portion just before removing from fire.

Hamburgs

Sandwiches or Steaks

Omit salt and saturate with small quantity of GUASTI COOKING SHERRY at the time meats are cooking.

Cocktails

Shrimp, Lobster, Oyster, Crab

- OYSTER COCKTAIL: (Serve Cold)
- 1 Tablespoon Tomato Catsup
 - 1/2 Tablespoon Vinegar or Lemon Juice
 - 1/2 Teaspoon Worcestershire Sauce
 - 8 Small Raw Oysters
 - 2 Drops Tabasco
 - 2 Teaspoons GUASTI COOKING SHERRY for each portion.

Guasti Sweet Sherry Flavoring Sauce for Steamed and Baked Puddings

- 2/3 Cup Butter
- 1 1/2 Cups Powdered Sugar
- 1/4 Cup GUASTI SWEET SHERRY FLAVORING
- Nutmeg

Cream butter, add sugar gradually and flavoring drop by drop, and a dash of grated nutmeg. Very tasty served on plum pudding or date pudding.

Watermelon Cocktail

Cube the heart of a watermelon. Place in jar and pour over it one cup of GUASTI SWEET SHERRY FLAVORING. Let stand in ice box for several hours. Serve in sherbet glasses or parfait glasses, for first course at luncheon or dinner.

Sherry Souffle

- 2 Tablespoons Granulated Gelatine
- 1/2 Cup Cold Water
- Whites 4 Eggs
- 1 Cup Whipping Cream
- 1 Cup GUASTI SWEET SHERRY FLAVORING

Soak gelatine in cold water, add flavoring, heat to boiling and stir until gelatine thoroughly dissolves. Let set until it thickens. Beat, add stiffly beaten egg whites, and fold in whipped cream. Mix, pour in wet molds, and chill.

Spanish Cream

- 1 Tablespoon Granulated Gelatine
- 2 Cups Milk
- 3 Eggs
- Sprinkle Salt
- 1 Cup GUASTI SWEET SHERRY FLAVORING

Add gelatine to scalded milk, pour slowly on slightly beaten yolks. Cook in double boiler until it thickens. Remove from fire, add flavoring, salt, and stiffly beaten egg whites. Turn into wet mold, chill, serve with whipped cream or sliced fresh fruit.

Figs in Sherry

- 1 Pound Dried Figs
- Chopped Walnuts
- 1 Tablespoon Lemon Juice
- 1 Cup GUASTI SWEET SHERRY FLAVORING

Stuff Figs with walnuts; put in pan with heated flavoring and lemon juice—cover, cook slowly until tender. (It may be necessary to add a little water before they are done to keep them from sticking.)

Guasti Sherry Ice Cream

- 1 Quart Thin Cream
- 1/2 Cup Sugar
- 1 Teaspoon Vanilla
- 1/2 Cup GUASTI SWEET SHERRY FLAVORING

Mix ingredients and freeze. Serve as sundae by pouring 18 K GRAPE JUICE CONCENTRATE over ice cream.

Write for

"Treasured Flavors"

{ The handsome thirty-two page recipe book containing more than sixty recipes written by world famous chefs. }

ITALIAN VINEYARD CO.

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GUASTI PRODUCTS

Guasti Cooking Sherry

Pure California Wine compounded with table salt.

Guasti Sauce a la Bercy

Pure California White Wine compounded with table salt.

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Pure California Red Wine compounded with table salt.

Guasti Sweet Sauterne Flavoring

Pure California Sauterne Wine compounded with pure cane sugar.

Guasti Sweet Sherry Flavoring

Pure California Sherry Wine compounded with pure cane sugar.

Guasti Sweet Port Flavoring

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—at your Druggist

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—at your Grocer

A natural health builder and an invigorating tonic and regulator of the system, combining the vital freshness of mature grapes with medicants recognized for their therapeutic values as aids in toning up run-down systems. Particularly recommended for people of advanced age.

These products are all from the largest vineyard in the world, 5,000 acres at Guasti, California. All manufactured under U. S. Permit L. A. Cal. H-10033.

Guasti Pure Concentrated Grape Juice

(Red or White)

18 K. Grape Juice Concentrate

(Concord Flavor)



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LAGGING SPIRITS

AT YOUR DRUGGIST



SIERRA TONIC

FOR HEALTH
AND STRENGTH

AT YOUR GROCER



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